

Giovanny Beahan

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SUMMARY

Chef with a track record building high-impact solutions and improving retention.

SKILLS

Cuisine Styles

Pastry • French • Italian • Asian Fusion

Kitchen Skills

Plating • Sauce-making

Operations

Event Planning • Supplier Negotiation • Catering

Soft Skills

Training

EMPLOYMENT HISTORY

Line Cook — Leffler - Cruickshank (Jan 2015 - May 2022)

- Managed kitchen of 19 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 26% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 7% through optimized dish pricing.
- Catered private events for up to 262 guests with 95%+ client satisfaction.

Pastry Chef — Orn - Strosin (Sep 2014 - Oct 2020)

- Maintained food cost under 21% with vendor negotiations and waste controls.
- Managed kitchen of 25 staff, implementing cross-training and reducing labor overtime.

Pastry Chef — Pacocha - Keeling (Nov 2024 - Jun 2025)

- Catered private events for up to 103 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 27% through optimized dish pricing.
- Managed kitchen of 23 staff, implementing cross-training and reducing labor overtime.

Pastry Chef — Zemlak - Schumm (Nov 2018 - Jun 2019)

- Designed seasonal menu increasing revenue by 17% through optimized dish pricing.
- Maintained food cost under 32% with vendor negotiations and waste controls.

ACADEMIC BACKGROUND

B.A. Hospitality Management, Hirthe, Schmitt and Corwin College (2024)

CERTIFICATIONS

- Certified Sommelier (optional)
- HACCP Level 3
- Food Safety Manager